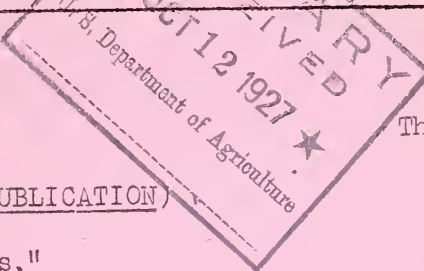


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Housekeepers' Chats

Thurs. Oct. 13/27.

(NOT FOR PUBLICATION)

Subject: "Jellies for Gay College Spreads."

ANNOUNCEMENT: Program includes suggestions for making an ideal jelly, and tested recipes for Quince Jelly, Quince Butter, Crabapple Jelly, Spiced Jelly, and Mint Jelly. All material from U. S. Bureau of Home Economics.

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During the first part of the week, I was occupied with the "gentle art of jelly-making." You see, I have a young sister starting to college this fall. I promised to send her a box, every two weeks, to keep her from getting homesick. I filled the first box with four small glasses of Quince and Crab-Apple Jelly, four dozen home-made Sugar Cookies, and a loaf of home-made bread. Don't you think Mary Frances will like that? If she gets the box today, I imagine she will entertain most of the girls in the dormitory tonight. Maybe they will have a "midnight spread."

I wanted to make some Grape Jelly, too, but I had so many things to do, I didn't get around to it. There are Concord grapes on the market this month, but those I found, were too ripe for jelly. The best Grape Jelly is made of a combination of ripe and under-ripe fruit, using three-fourths of a cup of sugar, to one cup of grape juice.

Before I give you my jelly recipes, I'll answer a number of "jelly questions" First question: "Will you please tell me the characteristics of an ideal fruit jelly?"

An ideal fruit jelly has a bright or delicate color, is almost transparent, and has no scum or bubbles at the top. When a perfect fruit jelly is turned out into a plate, it holds its shape, it is tender, and it quivers, when the plate is moved. The jelly cuts easily, with a spoon, yet it breaks with a sharp cleavage line, and shows sparkling surfaces. I have an idea that many of you have jelly just like that, almost within arm's reach.

Question Number Two: "What kinds of apples are best for jelly-making?" The best apples for jelly-making are the tart apples; "mealy-ripe" apples will not make jelly, or at best, only a little. Crab-apples are especially good for jelly. As most of you know, partly green fruits usually make more jelly per pound of fruit than do ripe fruits.

Third question: "I have heard that sugar should be heated in the oven, before it is added to the fruit juice. Is this true?"



R-H. C. 10/13/27.

I asked the Recipe Lady about this. She says it is not necessary, to heat the sugar in the oven, before adding it to the juice. The only reason for heating the sugar, is to shorten the time of jelly boiling. If the juice is boiling hot, when you put the sugar in, the boiling process will be checked only for a minute or two, by adding cold sugar. Add the sugar to the juice, then boil rapidly, until time to take the jelly off the stove. Watch carefully, and test constantly, during the boiling, which should take only five or ten minutes, or perhaps even less.

Next question: "When shall I skim the jelly?" Scum off the skim -- pardon me, I mean skim off the scum, at the end of the cooking process, just before you pour the jelly into the glasses. This causes less waste from skimming, than when the jelly is skimmed constantly, while it cooks.

Next question: "Is there a reliable method for telling when jelly is done?" There are two reliable methods, for telling when jelly is done. Method Number One: Dip a spoon into the boiling juice, then raise it above the liquid, and let the juice run off the side of the spoon. If the jelly is done, the juice will be so heavy, that the last portions will sheet off, or break off in sheets, instead of trickling in drops. Some persons call this the "two-drop" test, because the juice drips in two lines of drops, from the edge of the sheet, instead of in a single line of drops, from the spoon. Take the jelly from the stove, the minute it is done. Further cooking will spoil it. The second method of telling whether jelly is done, is by means of a candy thermometer. As a rule, the jelly will be done, when the thermometer reads 219 to 221 degrees, Fahrenheit.

Only one more question: "What is the best way to cover jelly?" Cover your jelly with paraffin. Put the cake of paraffin into a cup, or a small saucepan. Melt the paraffin, over low heat. Let it heat for a few minutes, without smoking, and pour it over the cool jelly. After the paraffin has cooled, place tin tops on the glasses, or paste paper over them, label them neatly, and store in a dry, cool, dark place.

The questions are out of the way now, so I can give you my recipe for Quince Jelly. I made some Quince Butter, too, from the pulp that was left over. Quinces are not a very heavy crop, but I understand they are quite generally distributed.

Here's my recipe, for Quince Jelly: (Read slowly) Select quinces that are not too ripe. Scrub them well, to remove the "fuzz" on the skin. Remove the blossom and stem ends, and cut the quinces into quarters. After you have "cut the quinces into quarters"-- I like the sound of that -- cover them with cold water, and cook quickly, until tender. Drain through a thick jelly bag. Don't press the bag too much, or the jelly will be cloudy. To each cup of fruit juice, add three-fourths cup of sugar. I'd better repeat that: To each cup of fruit juice, add three-fourths cup of sugar. Boil rapidly, until you get the jelly test. Then pour into hot, sterilized glasses. When the jelly is set, and cold, cover it with paraffin. When you pour the paraffin on the jelly, rotate the glass, so there will be a high rim of paraffin on the edges of the glass, inside, of course. Cover the jelly glass, label it, and store in a cool place.

You can make Quince Butter from the pulp which is left, after the juice is extracted for jelly. Press the pulp through a colander, season with cinnamon,





R-H. C. 10/13/27.

sweeten to taste, and cook until thick. Stir it frequently, so it won't burn. Pour into hot sterile jars or glasses, and seal.

I made three times as much Crab-apple Jelly as Quince Jelly, and filled a few glasses with Spiced Jelly, and Mint Jelly, to use during the holiday season.

Here is my recipe for Crabapple Jelly: (Read slowly).

Wash eight pounds of firm, red, crab-apples through four or five waters. Scrub the skins well. Cut the apples into quarters, and remove the stem and blossom end. Cover with cold water, and cook rapidly, until the apples are very soft. Strain through many thicknesses of cheesecloth, and press the bag gently, to start the flow of juice. Do not squeeze the bag, as that will give a cloudy jelly. To each cup of juice, use one cup of sugar, and cook rapidly, until the jelly test is reached. Remove the scum, and pour into hot sterile jelly glasses. When set, cover with paraffin, cover, label, and store in a cool dry place.

Perhaps you know that crab-apples make a good foundation for Spiced Jelly, and Mint Jelly. I make Spiced Jelly this way: When the juice and sugar are combined, and ready to cook to the jelly test, add four or five pieces of stick cinnamon, or a cheesecloth bag containing 8 or 10 whole cloves, and remove before pouring the jelly into the glasses.

If you want to make Mint Jelly, add to the sirup a small quantity of essence of peppermint, about 1/4 to 1/2 teaspoon, and a small amount of green vegetable coloring. Cook to the jelly test, and finish by the same method as for apple jelly.

That concludes the Jelly Recipes, and I hope you all have good luck, if you use them.

By the way, I asked Jimmie Dick about the cookbooks yesterday. Jimmie Dick keeps me informed, about how soon they will be ready. "Jimmie Dick," I said, "I'm already getting hundreds of requests for the new free Radio Cookbook. When can I begin sending it out?" Jimmie Dick stopped setting type long enough to bid me good-morning. "You may tell your listeners," said he, "that it won't be long now. It won't be long now, and I predict that your Radio Recipes will be the most popular recipes of the year, Aunt Sammy."

I hope that Jimmie Dick is correct. Be sure to let me know what you think of the Radio Recipes, when you receive your copy.

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